

# Baylee Keeling

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## TECHNICAL SKILLS

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### Cuisine Styles

Plant-based • Italian • Asian Fusion • French

### Kitchen Skills

Cost Control • Butchery

### Operations

Supplier Negotiation

### Soft Skills

Time Management • Team Leadership • Training

## PROFILE

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Experienced Chef with 3+ years focusing on Fine Dining. Known for leadership.

## EMPLOYMENT HISTORY

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### Sous Chef — Haag - Yundt (2020-07-12 - 2021-10-20)

- Managed kitchen of 23 staff, implementing cross-training and reducing labor overtime.
- Maintained food cost under 22% with vendor negotiations and waste controls.

### Pastry Chef — Romaguera Group (2015-05-23 - Present)

- Designed seasonal menu increasing revenue by 17% through optimized dish pricing.
- Managed kitchen of 23 staff, implementing cross-training and reducing labor overtime.

### Executive Chef — Deckow Group (2024-05-25 - Present)

- Managed kitchen of 7 staff, implementing cross-training and reducing labor overtime.
- Designed seasonal menu increasing revenue by 21% through optimized dish pricing.
- Catered private events for up to 65 guests with 95%+ client satisfaction.
- Maintained food cost under 32% with vendor negotiations and waste controls.

## PROJECTS

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**solum** - Devolved asynchronous matrices <https://powerless-subexpression.info/>

## ACADEMIC BACKGROUND

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B.A. Hospitality Management, Schroeder Inc University (2025)

## CERTIFICATIONS

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- Certified Sommelier (optional)